

Only a few years ago among the caves of Arizona the mummified remains of a turkey were found. Practically every cave once occupied by the cliff dwellers of that region contained the bones or feathers of the turkey, but this specimen is intact. Its age is a matter of speculation among the scientists of the National museum at Washington, where the specimen is

on exhibition. Another interesting fact resulted from a scientific expedition which Dr. C. Hart Merriam made among the mountains of Arizona; he came across a living species of bird identical with the one found mummified and which is now known to the

scientific world by his name. Another recent discovery in connection with the turkey was a Maya hieroglyphic which mentions along with other things ten turkey hens and five turkey cocks. This is thought to be the first record of the turkey in this country and antedates the expedition of Cortes to Mexico in 1519,

But the turkey goes back further among the Indians than even the probable date at which the specimen found in the cave existed. Among the Zunis, for instance, there exist many legends, handed down from time immemorial, which have for their subject the turkey.

Perhaps none is more interesting than the one which tells why his tail feathers are dark, showing, as it does, not only the place he held in the stimation of the Indians but also a noticeable similarity to the flood story of our Bible.

Once upon a time, so the legend runs, there was a flood and the face of the world was covered with water. And the turkey, weary of continually flying, decided to seek some spot on which he wight light and rest. But the other birds and animals advised him not to; and the very gods themselves warned him.

He refused to heed either advice or warnings and set out in search of land. After much effort he discovered a single spot not covered by water and alighted. But he found it only deep mud. So be decided to hunt further for some dry place on which to rest. But, alas, when he came to fly, he found his tail feathers stuck fast in the mud.

He pulled and pulled, but could not get them loose. Finally, after a gigantic tug, he managed to free himself. But bits of mud stuck to the end of the tail feathers! And to this day turkeys have dark spots there-a sign of their disobedience to divine command!

The turkey plays a more important part in the life of the Indian than in his legends alone. Not only is it regarded as a choice article of food, but in many tribes it is held sacred. In the parts of the country where the turkey was worshiped it was never eaten except when other food was unobtainable. And even then separate portions were divided among various tribes, so that the religious custom would not be violated.

Turkey feathers rank next in importance to those of the eagle with all tribes, while the Apaches, the Pamunkeys and Cheyennes chose the turkey's feathers for all ceremonial headdresses and ornaments. The Pamunkey tribe also used turkey feathers for ornamental purposes on their clothing, as well as for their headgears. To this day, when they don their native costumes, the turkey feather is preferred as ornament.

If Benjamin Franklin's words had been heeded the turkey would have been the national bird of the United States. The eagle is a first cousin to the species known of old in the eastern hemisphere. Furthermore, it has appeared upon the banners of many nations. It was a symbol of the Roman empire. It was known in China for ages, and today it appears upon the banners of Russia, Germany and several other nations.

The turkey is indigenous to America. Wherever the early European adventurers and settlers arrived they beheld great flocks of turkeys, and it soon became known that they were a favorite food among the Indians. After a while turkeys were proudly sent home as trophles of the chase. In this way the turkey became practically a world-favorite as a food.

When Cortes, in 1519, ascended to the plateau of Mexico, he found a social life developed to a high degree of refinement. He was entertained with oriental magnificence. All the delicacies to be found within the empire were set before him; and though game was abundant, the turkey held the place of honor among the fowl. This was the first time that the Spaniards had eaten tur-

They also saw great tame flocks of the birds. in fact, since prehistoric times, the turkey has been domesticated and raised for market. Today in Mexico many of the quaint customs then in vogue are still kept alive. And so it is that the purchaser of today may select his choice of a fowl in the village street. Or if he prefers the

TURKEY PICKING IN "OLD KENTIJCK vender will bring it alive to his door for inspec-

FINE FLOCK OF TURKEYS

tion, fresh from the farm. North of the Rio Grande the turkey was equally well known and treasured. The celebrated expedition of Coronado, between 1527 and 1547, penetrated this unexplored region west of the Mississippi. His explorations were chiefly in what is today Texas, Arizona and New Mexico, the home of the cliff dwelling Indians of the Southwest. In all the Indian villages, according to those early explorers, turkeys were to be found, both wild and domesticated.

Present day scientists have found enclosures in these yillages which were at one time used as cages for wild turkeys, which were herded together, later to be domesticated. The wild flocks, according to the chronicles of Coronado, were many times a welcome sight to these explorers, as turkeys often made a toothsome addition to a larder otherwise too scanty for comfort.

Cortes, in one of his letters written about 1518, mentions the turkey. He carried specimens of the bird to Spain in 1520, where they came into immediate popularity, and the breeding of turkeys soon became established. It was then that the turkey became known as "pavos" on account of his relationship to the peacock, which was then called "pavo real"-the fowl of kings.

It was a long time before the turkey reached France, for the first turkey eaten there was at the wedding of Charles IX and Elizabeth of Austria, June 27, 1570, or 50 years after Spain had first tasted the bird.

Its introduction into England seems to have been in 1524. But, whenever it was, it soon came into popular favor and was given such local names as Black Norfolk and Large Cambridge.

It is an interesting fact that descendants of the parent stock were carried to New England, where, crossed with the original turkey already there, they began the breed that has spread from one end of the country to the other.

As in this country, the turkey has come to be looked upon elsewhere as a holiday feast attraction. In Spain, especially during Christmas time, the markets are alive with the voluble arguments of the venders and purchasers and with the unavailing protests of the victims. In Madrid some of the principal streets are crowded with troops of these birds driven in from the country farms.

In the early colonial days turkeys were still abundant in Massachusetts, the rest of New England, Maryland, Virginia, the Carolinas and Florida, while in the last named states the turkey is still found as a native wild fowl, although in greatly decreased numbers.

But a short distance from Richmond is a small island inhabited by a tribe of Indians, the Pa-

> gift takes the form of several large, plump tur-Many have been the explanations made as to how the bird now so popular at Thanksgiving came to be called the turkey, most of which, to the scientist, are nothing but fanciful. One such is the explanation that it comes from the East Indian word "toka," which, in Hebrew, takes the

munkeys. They are part of the Powhatans, and

under an old colonial treaty they pay no taxes

and have their own government. They must,

however, send to the governor of Virginia each

year a gift of game or fowl; and very often this

form "tukki," the peacock. As the Jews in South Europe were acquainted with this fowl, it is assumed that they naturally applied the word turkey wherever it was introduced in Spain.

Such a roundahout explanation, say those unnecessary. The bird was called turkey because it was supposed to come from Turkey. where it was known as an Egyptian hen. In France the bird

was called "dindon," or in the feminine "dinde." as though it were the fowl of d'Inde-from India. The Mexican name for the bird is huajolote," which, scientists say, indicates the old Aztec knowl-

edge of the turkey. But whatever dispute has arisen as to the name of the turkey, the fact yet remains that the turkey is indigenous to America. Although scientists believe it is possible that there was a species, manipulate, as the vinegar makes it. the original of the present turkey, indigenous to more like putty. It does not dry out as the West India islands, it is generally conceded soon as water. The mixture will not that all turkeys have descended in some way or harden until you are through hanother from the three forms known today as the dling it. North American, the Mexican and the Honduras, the ocellated varieties.

The Mexican turkey is found wild throughout the republic. It is short in shank, with feathers tive method for removing the grime on its body of a metallic black shaded only slightwith bronze, while all its feathers are tipped the atmosphere of cities. A thick

The Honduras turkey today is scattered all over

The bronze turkey, that variety which today holds the place of honor in the North American paste is then allowed to dry, wheregroup of turkeys, is outdone by none when it comes to beauty or size. Black, beautifully shad. It the dirt of the surface of the plased with a rich bronze, the breast plumage being ter. dark bronze illuminated with a lustrous finish of coppery gold, its plumage gives full warrant for the name by which this bird is known.

The full-grown, healthy bird is a beautiful picture of bronze, black, copper and gold, and sometimes weighs 40 or more pounds. Other varieties known in the barnyard, and even recognized among dealers as having distinctive markings, are in reality only highly developed fowls with preserved peculiarities.

In the United States there are six standard varieties recognized and grown. These are the bronze. Narragansett, buff, slate, white and black. The chief differences are in size and color of

The bronze and Narragansett are the largest, the buff and slate medium, while the white and black are the smallest. Within late years, however, the white variety has reached such a point of popularity that it has increased in size until with some dealers it occupies third place.

Whatever the turkey may have missed through falling to secure that place of honor suggested for it by Benjamin Franklin-as the national birdit has nevertheless found a place in the regard of the American people which is held by no other

Time was when a turkey, or as many as could be carried, might be had for the asking. Then came the period when 50 cents would buy a plump young fowl. Even so short a time as ten years ago turkeys could be purchased for from 8 to 20 cents a pound, dressed.

profits up to a certain specified sum tions. Life is a struggle, and genhas been issued. The "watered," or erally a hard one. Good character is The actual capital of a business than excite amazement at their re- enlarged value stock, forms part of built upon overcoming oneself, and may be equal to, greater, or less than munerativeness, the stockholders were the capitalization, though it repre- unless reforms begin from the inside they do not last long. Boys are punished not to give them pain, but to give certain definite reactions between alled with men who are the physical and moral parts of their

MAKES A SPLENDID DESSERT

fousewives Should Learn More About the Possibilities of the Humble Chestnut.

Few women are aware what delicious deserts may be made with the humble little chestnuts. French cooks know the worth of chestnuts full well, and their recipes are justly

For chestnut mousse, a delicacy fit for the gods, or a luncheon de luxe, shell and blanch about two cupfuls of chestnuts which have been boiled until tender. Rub the chestnuts through a sieve, and stir them carefully into a pint of whipped cream, to which have been added half a cupful of powdered sugar and a teaspoonful of vanilla extract. Add two teasponfuls of maraschino cordial, turn into a mold and pack away in ice and salt for five hours. Serve with whipped cream dashed with rum.

To make marrons glaces, a delicacy that is rather costly when bought at a confectioner's, yet which is of great value to the housekeeper who loves tasteful garnishing, select large, perfect chestnuts. Shell and simmer a pint of the nuts in boiling water until tender. Drain and toss into cold water to make them firm. Let the chestnuts drain a moment, then turn them out on a towel and see that each one is thoroughly dry. A sirup must now be made by boiling a cup of sugar in a pint of water, and in this simmer the chestnuts for an hour. Drain off the sirup and to it add a few drops of vanilla extract. Then cook it until it becomes brittle when dropped in cold water-as one tries candy. Set the pan of strup in a larger pan of hot water to keep the hot sirup from cooling and candying, and dip in the chestnuts one by one, removing them and placing on oiled paper.

POPULAR DAINTIES OF ITALY

Recipes for Potted Delicacies That Are Not Well Enough Known in America.

Housekeepers may be interested in trying to make these "potted dainties." The recipes are fresh from Italy and all ingredients are procurable here. To make potted tomatoes, cook a peeled and shredded onion with three fair sized tomatoes very slowly to a pulp in half an ounce of butter.

Then pass through a sieve, add a well whisked egg and stir over the fire until thick, when, having bleaded thoroughly, add two ounces of grated cheese, then four ounces of fine white bread-crumbs. Pour into clean dry missing from the family hearth. A jars. Cover with a half-inch layer of lauefied butter.

Potted haricot beans are nade by first soaking the beans overnight. Then skin them and cook until tender in boiling salted water with two onions. Drain away all water, mash smooth with drippings or butter, season agreeably with salt, pepper and nutmeg and finish as above, rememnot keep very long.

Imitation anchovy paste may be said: made from the same recipe, adding two teaspoonfuls of anchovy essence to impart the desired flavor.

Hiding Holes in Wall Paper. Not long ago a woman, who wished to hide an unsightly nail hole in her white striped wall paper, found that

the hole would just accommodate a short stick of white chalk which, when put in, seemed to do very well for Vinegar will moisten plaster of paris better than water in using it to stop

up a hole or crack. It is easier to

Cleaning Plaster Casts. The following is a simple but effecwhich plaster statues, etc., gather in solution of starch, such as laundresses use, is made and the object is covmost of Central America and is extremely wild, ered with it, care being taken to have it penetrate every crevice. The starch upon it crumbles away, carrying with

Stewed Tomatoes With Onions.

A really delicious dish is prepared from about six good-sized tomatoes, one onion and a half cupful of bread crumbs. Chop the onlon and mix it with the tomatoes, which have been peeled and cut into pieces, add a little salt, a little pepper and an even tablespoonful of sugar, stew gently for about twenty minutes, add the bread crumbs, re-heat and serve.

Grapes in Jelly.

To one quart of hot grape juice add two tablespoonfuls of dissolved gelatine. Place a layer at the bottom of a mold; chill, then add a row of grapes cut in half and seeded; then more liquid and again chill until set. Repeat until the mold is full. When jellied, unmold and garnish with whipped

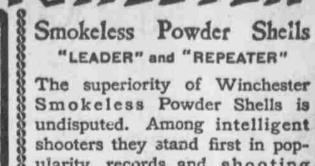
Eggs a la Shelburne. Cut allees from the top of six tomatoes of uniform size and take out enough pulp to allow a raw egg to be broken inside. Cover with bits of butter, and with a toothpick fasten a rasher of bacon over the top of each tomato. Cook in very hot oven until the eggs are set (about eight minutes).

When Making Pillows.

In making new pillows have the feathers first inclosed in a bag of cheesecloth or thin muslin. Then at any time the ticking may be removed for washing, and even the feathers may be washed in the inner bag without flying all over the house.

Southern Cook's Advice. When frying griddle cakes ub the griddle with a small bag of salt. The cakes will be just as brown and the room not filled with disagreeable





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ever. Canada wants you to help to feed the world by tilling some of her soil-land similar to that which during many years has averaged 20 to 45 bushels of wheat to the acre. Think what you can make with wheat around \$1 a bushel and

farmers to put increased acreage into pulsory in Canada but there is a great demand for farm labor to replace the many young men who have volunteered for service. The climate is healthful and agreeable, railway facilities excellent, good schools and churches convenient. Write for literature and particulars as to reduced railway rates to Superintendent

W. S. NETHERY, Room 82, In-

terurban Sta. Bldg., Columbus, O.

Fair Warning as to Doings in

Her Absence. Harry Godfrey has a granddaughter in the three-year-old class. She has ideas all her own about things out of doors. A short time ago granddad planted a patch of potatoes in his garden. Miss Three-Year-Old observed the proceedings with interest. Presently darkness came on and she was

and, to the surprise of all, they found her sitting beside a row of potatoes "Why, what are you doing here? granddaddy inquired a bit peevishly. "Waiting for the potatoes to come

search immediately was instituted.

up," was the reply. Well, you come on into the house. You've scared us all half to death." Unwillingly she took granddad's bering that rigorous exclusion of air | hand and started toward the house. will insure freshness for at least two Suddenly she broke away and ran or three weeks. As a rule, pastes do | back to the potato row. Pointing her finger at it as if in command, she

> "Potatoes, don't you dare come up till I get back."

Reverberations. Apropos of the notice put up in cafes all over the country. "The war will be fought on the other side of the ocean. Please don't try to settle it here," George Ade, at a luncheon

at the Chicago Athletic club, said: "We see a good deal of trouble among our naturalized citizens in the cafes. But what about those households where the father is German or Austrian and the mother is of French or English or Russian birth?

"A doctor got a note the other morning from a Russian patient with a Prussian wife.

"'Dear doctor,' it said, 'please send by bearer a large quart bottle of liniment, as wife and self last evening had an argument about the campaign.

Yet, It's Beautiful. "Is a thing of beauty necessarily a joy forever, as the poet says?" "No. Corsider the soap bubble. It's

career is soon ended. Some people can't stand prosperity. The horn of plenty has started many a man on a boot.

Let Them Speak

For Themselves

You needn't take anybody's word for the superiority of Post Toasties-

Get a package from your Grocer, pour some of the crisp, sweet flakes into a dish, add cream or milk, and a sprinkle of sugar if you wish. Then be the judge of

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Toasties are not ordinary "com flakes," so remember when you want Superior Corn Flakes to ask your grocer for

Post Toasties

She extends to Americans a hearty invitation to settle on her FREE Homestead lands of 160 acres each or secure

some of the low priced lands in Manitoba, Saskatchewan and Alberta. This year wheat is higher but Canadian land just as cheap, so the opportunity is more attractive than

land so easy to get. Wonderful yields also of Oats, Barley and Flax. Mixed farming is fully as profitable an industry as grain

The Government this year is asking grain. Military service is not com-Immigration, Ottawa, Canada, or to

Canadian Government Agent.

WANTED TO SEE THEM GROW A good cigarette Three-Year-Old Miss Gave Potatoes must be made of pure tobacco and the most choice leaf. Such is Fatima-the most popular, mild Turkishblend cigarette, now smoked almost universally in this country! "Distinctively Individual."

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FREE LANDS FREE Select your Free Government Hematical new Apply Homestead Co., Benty Hidg., Louisville, Ky. Owner Properly Dealt With.

About this time a little more than a hundred years ago in the history of boat building at Pittsburgh and down river there was much complaint of unscrupulous work, which brought great loss to owners on account of the sinking of vessels and ruin of cargoes. An interesting case was tried before Justice Richardson of Pittsburgh, whose decision was rendered November 7, 1807. A boat owned by Mr. Winchester struck on a rock a few miles below Pittsburgh, was stove, and sunk. The owner brought suit against the master, claiming the disaster was due to his carelessness. The master produced a rotten plank that had been broken by the impact, and claimed that had it not been for this the accident would not have happened. The master was discharged by the justice, and Winchester had to lose his boat and several thousand dollars' worth of merchandise. This and other similar occurrences led to the appointment of inspectors, but not until 1812.

War Snatches. Simeon Ford, the humorist, said the other day

"We are a nation of humorists. We extract humor even out of war. As I walked down Broadway the other morning, I overheard scraps of talk like these:

"The missionaries have been looking for heathen in the wrong countries." 'What's the matter with late Rudyard Kipling resurrecting himself and giving us a new war song?"

"Carnegle's peace palace? The kaiser has turned it into a fort."-Philadelphia Bulletin.

Relics of the Past.

"I'd like to see a one-horse shay." remarked the city visitor. "Out of date," said his country host. The nearest we can come to it now s a one-cylinder car."

Many a man gets a pretty bad fall from being thrown on his own resources.

It is quite natural for a woman to feel stuck up when she wears those big hatpins.

CAPITAL AND CAPITALIZATION stock which has the first claim upon Ideal. There is nothing to such no-

company is the money actually invest- instead of paying ten per cent ed, good will, plant, and stock. The \$100 shares, five per cent might capitalization is the total amount paid upon \$200 shares. And the upon which dividends have to be paid, others which could not be and includes not only common or pre- pay because not enough m ferred stocks; but also debentures or been invested, and to ind bonds. There are companies which ciers to put their money in old such large returns that rather ent unprofitable businesses

the capitalization. The capital of a given extra shares of storking that sents no capital invested.

Through Suffering. be made Exchange.

ome one else, with composition. The rod has been abused, me panacea er an- but it is now more neglected than d who think that overworked. It is through sad experb outward press | ence that we achieve moral worth.